

Gulf Cooperation Council

👉 EDICT OF GOVERNMENT 👈

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GSO LIME (2011) (English): Dried and ground Lime
Fruits



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هيئة التقييس لدول مجلس التعاون لدول الخليج العربية
G.C.C STANDARDIZATION ORGANIZATION (GSO)

Final Draft

GSO 05/FDS ---- / 2011

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Dried and ground Lime Fruits

Prepared By
GSO Technical Committee for standards of food and agriculture products

This document is a draft GSO Standard circulated for comments. It is, therefore, subject to alteration and modification and may not be referred to as a GSO Standard until approved by GSO Board Of Directors

ICS:67.081

Dried and ground Lime Fruits

**Date of Board of Directors’
approval** :

Issuing Status :

Foreword

GCC Standardization Organization (GSO) is a regional Organization which consists of the National Standards Bodies of GCC member States. One of GSO main functions is to issue Gulf Standards /Technical regulations through specialized technical committees (TCs).

GSO through the technical program of committee TC No. 5 "Gulf technical committee for standards of food and agriculture products" The Draft Standard has been prepared by Sultanate of Oman. The draft Standard has been prepared based on relevant ADMO, International and National foreign Standards and references.

This standard has been approved as a Gulf (Standard / Technical Regulation) by GSO Board of Directors in its meeting No.(),held on / / H , / / G. The approved standard will replace and supersede the GSO standard No. (/).

Dried and ground Lime Fruits

1. SCOPE AND FIELD OF APPLICATION

This standard is concerned with dried and grinded lime fruits that have been dried by natural or artificial means or a combination of both .

2. COMPLEMENTARY REFERENCES

- 2.1 GSO 9 “Labelling of Prepackaged Foods”.
- 2.2 GSO 21 “Hygienic Regulations for Food Plants and Their Personnel”
- 2.3 GSO 839 “General Regulations for Food Containers”
- 2.4 GSO 150 “Expiration periods at food products”.
- 2.5 GSO 1016 “Microbiological Criteria for Foodstuffs – Part 1”
- 2.6 GSO 465 “Citrus fruits”.
- 2.7 GSO 123 “General Requirements for Fresh Fruits and Vegetables”.
- 2.8 GSO/CAC/ MRLS 1 “Maximum limits for pesticide residues in agricultural food products - Part 1.”.
- 2.9 GSO/CAC/ MRLS 3 “Maximum limits for pesticide residues in agricultural food products - Part 2”.
- 2.10 GSO 1287 “Methods of sampling of prepackaged fruit and vegetable products ”.
- 2.11 GSO ISO 4833 : 1994 “Microbiology - General Guidance for Enumeration of Micro-organisms - Colony Count Technique at 30 o C”.
- 2.12 GSO ISO 7954 : 1997 “Microbiology - General Guidance for Enumeration of Yeast and Moulds - Colony Count Technique at 25 o C”.
- 2.13 GSO ISO 4831 : 1994 “Microbiology - General Guidance for Enumeration of coliforms bacteria
- 2.14 GSO 1863 “Food Packages - Part 2: Plastic Packages - General Requirements”.
- 2.15 GSO/CAC 192 “General Standards of Food Additives”
- 2.16 GSO 1382 "Guide to Hygienic practice for the product of dried fruits" .
- 2.17 GSO 168 " Requirements of Storage Facilities for Dry and Canned Foodstuffs".
- 2.18 GSO 244 " Methods of Test for Vegetables, Fruits and Their Products, First Part: Organoleptic Examination, Determination of Net Weight and Drained Weight, Determination of Apparent Viscosity, Determination of Headspace, Determination of Extraneous Matter and Defective Fruits".

- 2.19 GSO 299 " Methods of test for vegetables,fruits and their products - second part : determination of moisture,alcohol - insoluble solids,total ash,calcium,mineral oil and ascorbic acid."
- 2.20 GSO 20 " Methods for The Determination of Contaminating Metallic Elements in Foodstuffs"
- 2.21 GSO 193 " Methods of Tests for Wheat Flour".

3 . DEFINITIONS

Limes: is a group of citrus fruits which is used to improve the flavor and can be naturally or artificially fully dried and also can be ground or granulated.

REQUIREMENTS

The following requirements shall be met in dried and ground limes:

- 4.1 The fresh lemon should be comply with the standards mentioned in items (2.6, 2.7).
- 4.2 The drying process should be according to item 2.16.
- 4.3 It shall be free of foreign matters.
- 4.4 It shall be free from living insects, its parts; or its wiggler, parasites, and rodents excreta or the parts of the dead insects which are not visible to the naked eye.
- 4.5 It shall have a distinctive taste and odor
- 4.6 The production shall be comply with good manufacturing practices according to GSO Standard mentioned in 2.2
- 4.7 It shall comply with microbiological requirements mentioned in item2.5.
- 4.8 Contaminating metallic element content shall not exceed the following:-
Arsenic : 0.5 PPM
- 4.9 It shall be homogeneous in color and free of lumps and easy to flow.
- 4.10 The maximum limits for pesticide residues shall not exceed the limits in the items 2.8, 2.9.
- 4.11 Moisture content shall not exceed 14%.
- 4.12 Food additives: Only the food additives in the international codex standard mention in item 2.15 is allowed to be used.

5. SAMPLING

Samples shall be taken according to GSO standard mentioned in item (2.10).

5. METHODS OF TEST

Test shall be carried out on the representative sample taken according to item 5 to determine its compliance with all testing methods.

- 6.1 Tests mentioned in items (2.18), (2.19)
- 6.2 Determination of Contaminating Metallic Elements according to item (2.20)
- 6.3 Detection of insects and their fragments
Shall be carried out according to item (2.21).
- 6.4 Detection of yeasts and moulds
Shall be carried out according to GSO standard mentioned in item (2.12).
- 6.5 Determination of total count bacteria
Shall be carried out according to GSO standard mentioned in item (2.11).
- 6.6 Determination of coliform bacteria
Shall be carried out according to GSO standard mentioned in item (2.13)

7 PACKAGING, TRANSPORTATION AND STORAGE

7.1 Packaging

Without prejudice to provision of GSO Standard mentioned in item (2.3) and item (2.14), The product shall be packed in clean, hygienic, suitable, sound, moisture proof and well sealed containers that have no effects on product properties.

7.2 Transportation

It shall be carried out in such a way as to protect the product from mechanical damage and contamination according to item (2.16).

7.3 Storage

The product shall be stored under hygienic conditions in well ventilated stores and at a safe distance from sources of heat, moisture and contamination and according to items (2.16), (2.17).

8. LABELLING

Without prejudice to provisions of GSO Standard mentioned in item (2.1) and item (2.4) and shall be declared on the label of the product.

- 8.1 Name of the product (dried lime/ ground lime)

- 8.2 Producer name or its trade mark
- 8.3 Production date and shelf life or expiry date.
- 8.4 Country of origin

Technical Terms

Lime fruit
Ground
Dried

لصطح التللفني ة

ثم ارللي مون
مطحون
جاف